



Señorío de Valderaduey

Red Wine  Tinto

100% Prieto Picudo  100% Prieto Picudo

6 Month French Oak  6 meses Roble Francés

Alc. Vol. 13  13 Alc. Vol

F: 61°-64°  16°-18°

D.O. Tierra de León

MANUFACTURE AND AGING

Hand harvested. Natural fermentation under low temperatures in stainless steel containers. Final aging process of 6 months in French oak barrels.

WINE TASTING NOTES

Picota red color with vivid ruby rim and violet glints, clean and brilliant with ample tear, medium body. It is very strong in the nose. Aromas of mature red and black shrub fruits such as strawberries, currants and raspberries, herbal touches, faint lactic touches with a smooth tannin finish. It is very present in the mouth, with a young character that is nonetheless very smooth. Acidity and tannin are very balanced. Very rich aftertaste containing fruits of the forest, as well as cassis and licorice, with long persistence.

